



INTERCONTINENTAL[®]
MELBOURNE THE RIALTO



PLATED MEALS

INCLUDES

Mini loaves served with butter on the table plus a selection of finest teas and herbal infusions from TWG Tea and Nespresso coffee.

SET MENU

2 COURSE (One choice)

\$68 PER PERSON

3 COURSE (One choice)

\$85 PER PERSON

ALTERNATE SERVE (Two Choice)

\$5 PER PERSON, PER COURSE

TAILORED MENUS

Designed and priced on request

ADDITIONAL ITEMS

\$8 PER PERSON, PER ITEM

Mixed garden salad for the table

Seasonal roast vegetables for the table

Petit Fours served with tea and coffee

ADD MATCHING WINES

Arrival aperitif plus one glass per course

2 COURSE

\$25 PER PERSON

3 COURSE

\$32 PER PERSON

INTRODUCTION | DAY DELEGATE PACKAGES | BREAKFAST | BREAKS | LUNCH | CANAPÉS | DINNER | BEVERAGES

PLATED MEALS | COLD ENTRÉE | HOT ENTRÉE | MAIN | DESSERT
DINNER BUFFET | DINNER BY MERCHANT



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PLATED MENU

COLD ENTRÉE

Beef bresaola, smoked spinach, vine tomato, Spanish onion, pickled apple with paprika aioli

Buffalo mozzarella, vine-ripened tomato, basil and balsamic reduction

Tiger prawn, coriander mango salsa, micro herbs, red wine jelly, citrus vinaigrette

Slow cooked duck, fennel watercress salad with confit raisin and orange yogurt dressing

Cured salmon mi cuit, Ikura roe, fennel, radish, yuzu, palm heart and horseradish

HOT ENTRÉE

Prosciutto scallop, palm heart, avocado salsa, shallot confit and lemon burnt butter

Zucchini flower, goat cheese, gruyère, tomato purée, avocado and brunoise salad

Miso honey aubergine, couscous, chargrilled red capsicum, green oil

Lamb tenderloin, cauliflower purée, endive, asparagus and sweet berry tomato with berry jus

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PLATED MENU

MAIN

Barramundi, broccoli and pea purée, relish, edamame, charred Spanish onion with a dill and wasabi sauce

Crispy pork belly, parsnip and fennel purée, pickled mustard and heirloom chillies with kalbi sauce

Flat iron steak, smashed sweet potato, broccolini carrot baton with red pepper jus

Confit chicken, sweet corn and white bean purée, mustard greens, vine tomato and giblet sauce

Lamb rack, rubbed bush tomato, dutch carrot, minted spinach, truffled polenta and red wine jus

Skillet zucchini, king oyster mushroom, truss tomato, heirloom carrot, smoked pea and cauliflower puree

Atlantic salmon fillet, buttered asparagus, mash potato, endive, preserved lemon miso beurre blanc

Chargrilled striploin, jap pumpkin, green bean, semi-dried tomato, onion fig jam, cracked mustard cream

DESSERT

Roasted yogurt, poached rhubarb, emu berry fruit compote with candied orange

Tiramisu, Nutella sand and matcha sorbet

Sticky date pudding, finely chopped dates, sweet butterscotch glaze and vanilla bean ice cream

Pavlova, strawberry mousse, fresh berry salad and passionfruit coulis

Vanilla bean panna cotta, passionfruit, strawberry treacle and sugar crystals

Chocolate marquis, fresh honeycomb, mango sorbet and butterscotch sauce

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DINNER BUFFET

\$75 PER PERSON

MINIMUM NUMBERS OF 30

Menu includes breads, all cold items, choice of two hot dishes and a full selection of desserts

BREAD

Dukkah spiced bake house breads with olive oil and balsamic vinegar

COLD ITEMS

Baby cos lettuce, fenne and radicchio with a citrus lemon dressing

Traditional Caesar salad with croutons and crispy bacon **WK**

Greek salad with feta, cucumber, plum tomato, Kalamata olives and extra virgin olive oil **WK**

Detox cauliflower, chickpea, apple and spiral carrot with mint and lettuce **LO**

Antipasto: smoked ham, salami, prosciutto, salmon, grilled vegetables, hummus, basil pesto and black olive tapenade

Condiments and dressings include: crushed basil pesto, Mount Zero olive oil, coarse-ground mustard seed, Egyptian hummus, emulsified capsicum paste and wild tomato chutney

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DINNER BUFFET

MAIN COURSE DISHES

Please choose two of the following hot dishes:

Traditional beef bourguignon with roast kipfler potato **WK**

Mild chicken potenza with a creamy cheese polenta **WK**

Mumbai butter chicken and yogurt with fragrant steamed rice **WK**

Salmon fillets, miso beurre blanc with steamed garden vegetables **LO**

Greek lamb moussaka with new potato, broccoli and carrots **WK**

Roasted beef rump with Paris mash **LO**

Crispy salt roasted pork belly with brandy apple sauce and steamed vegetables **WK**

TO ACCOMPANY YOUR MAIN COURSE **LO**:

\$8 PER PERSON

Rosemary roasted chat potatoes

Glazed seasonal vegetables

Garlic bread and pappadum

Crispy potato wedges

DESSERT **LO**

Sliced four seasons fruit platter

Mini éclair and muffin stand

Lemon tarts

Lamingtons

Pavlova with strawberry cream emulsion and fresh berry salad

Served with selection of the finest teas and herbal infusions from TWG Tea and Nespresso coffee

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DINNER BY MERCHANT

\$95 PER PERSON

MINIMUM NUMBERS OF 30

Merchant Osteria is a high quality restaurant specialising in the cuisine of the Veneto in North Eastern Italy. Owned by the Grossi family, Merchant is known for its authentic take on the Veneto cuisine of northern Italy. We are fortunate to collaborate with Merchant, offering their rich flavoursome, traditional dishes for groups, served in our versatile event spaces.

MENU

ENTRÉE

Arancini: peas, mozzarella

Focaccia: pork and fennel sausage with mushroom and mozzarella

Sepie fritte: fried cuttlefish, radicchio

Salumi: cured meats and salami

Caprese salad: tomato, basil, mozzarella



MAIN

Risotto asparagi: asparagus, pecorino, risotto

Gnocchi: gnocchi, fresh tomato passata

Luganeghe: pork and fennel sausages

Pollo: millawa spatchcock, brined, grilled

Spezzatino di manzo: braised beef, tomato, red wine

CONTORNI – SIDES

Insalata verde: chopped green salad

Patate: fried potatoes, garlic, rosemary

DESSERT

Tiramisu

Torta: flourless chocolate cake and white chocolate cheesecake

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